

Welcome to Ristorante Capeo

Thank you for being here! Relax and Enjoy

Attention: All Prices Reflect Non-Cash Card Payments. A 4% Discount Applies To All Cash Payments.

How about starting with:

APERITIVO

They are Typically Lower in Alcohol and used to Relax the Body and Stimulate the Appetite

AMALFI 9
Sweet Limoncello Mixed with a Sparkling Spumante

BELLINI 9
Peach Juice Mixed with a Sparkling Spumante

APEROL SPRITZ 9
Sparkling Spumante, Aperol & Splash Soda Water

PIMM'S CUP 9
Pimm's Liquor, Ginger Ale & Lemon

BEER & SELTZER SELECTION

DOMESTIC & LOCAL

Miller Lite (Pilsner) 5
Mich Ultra (Pilsner) 5
Flyway "Honeybird" (Blonde Ale) 6
Lagunita's IPA 6

HARD SELTZER

Press Premium Alcohol Seltzer 6

TOM-ATINI ALLA CAPEO 10
Delicious Blend of Vodka and Tomolives. Taste Is Crisp and Clean with a Hint of Dill. * local

PORCH WEATHER 10
Bourban, Lavender Simple Syrup, Lemon-Berry Tincture & Lemon Twist

IMPORTED

Dos Equis Amber (Mexico) 6
Peroni (Italy) 7

BOTTLED WATER

San Pellegrino Sparkling Mineral Water (500 ml) 5

CAPEO SIGNATURE COCKTAIL

BULEVAR
Lunazul Anejo, Nonino Amaro, Vermut Luis XIV, and Lemon Twist

LIMONCELLO-TINI 10
Limoncello, Vodka, Simple Syrup, Lemon Juice with Sugar Rim

BELLA CIAO 10
Bulleit Rye, Alpeggio Hay, Mint, Lemon and Bitters

MISBEHAVING 10
Tequila Blanco, Campari, Lime & Simple Syrup

NON ALCOHOLIC SELECTION

IMPORTED

Venetian Spritz (Sparkling NA Wine, Mionetto Aperitivo & Soda Water) 10
NABellini (Sparkling NA Wine and Peach Juice) 9
Freixenet Sparkling NA Wine Glass 9
Guinness 0 14.9oz 7
Stella Artois Liberte 0.0% 6

WEEKENDER 10
Uncle Val's Gin, Floral Simple Syrup, Creme De Violette & Lemon

BOURBON PEACH SMASH 10
O.G.D. Bourbon, Peach Puree, Lemon Juice & Simple Syrup

12" Neapolitan Wood fired Pizza

Cooks in only a couple of minutes inches away from an 800 degree fire creating a Charred crust.

CHEESE 17
TOMATO SAUCE & MOZZARELLA

MARGARITA 18
TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES & BASIL

PEPPERONI 19
TOMATO SAUCE, PEPPERONI & MOZZARELLA

GREEK 19
OLIVE OIL, FETA, OLIVES, ONION & SPINACH

VEGGIE 19
TOMATO SAUCE, SPINACH, OLIVES, TOMATOES, ONION, MUSHROOMS & MOZZARELLA

FOUR SEASONS 20
TOMATO SAUCE, ARTICHOKE HEARTS, OLIVES, MUSHROOMS, HAM & MOZZARELLA

SAUSAGE 19
TOMATO SAUCE, ITALIAN SAUSAGE & MOZZARELLA

HAM 19
TOMATO SAUCE, COOKED HAM & MOZZARELLA

THREE MEAT 20
TOMATO SAUCE, HAM, PEPPERONI, SAUSAGE & MOZZARELLA

PROSCIUTTO 19
TOMATO SAUCE, MOZZARELLA & PARMA HAM

NOTE: MOZZARELLA Di BUFALA USED ON ALL PIZZAS

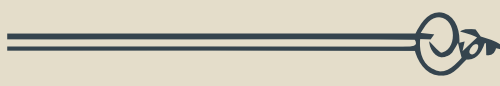
SUB GLUTEN FREE CRUST ADDITIONAL 4

Wines by the Glass

WHITE	GLASS	BOTTLE	ROSÈ	GLASS	BOTTLE
Ruffino Pinot Grigio	8	29	Beringer White Merlot	8	25
Santa Margherita Pinot Grigio	16	51	Stoller Pinot Noir Rosé	10	33
Bell Wine Cellars Sauvignon Blanc	11	36			
Pacific Rim Columbia Valley Sweet Riesling	10	33	RED		
Sean Minor Chardonnay	10	33	Ruffino Chianti	8	29
Ron Rubin Russian River Valley Chardonnay	12	43	Nipozzano Chianti Riserva	14	45
Black Stallion Napa Valley Chardonnay	14	45	McManis Monterey Pinot Noir	9	30
			Anne Amie Willamette Valley Pinot Noir	15	49
SPARKLING BOTTLES			Peter Zemmer Alto Adige Pinot Noir 100% Italian	16	55
House Brut	8		AR Guentota Malbec	12	41
Zonin Prosecco D.O.C.	9		Alexander Valley Vineyards Merlot	14	45
Freixenet Sparkling NA Wine	9	31	Vina Robles Paso Robles Cabernet Sauvignon	14	49
La Gioiosa Valdobbiadene Prosecco		31	Pasqua Lui Cabernet Sauvignon 100% Italian	16	51
D.O.C.G. Gloria Ferrer Sonoma Brut		41	Caymus "The Walking Fool" Red Blend	17	60
Chandon Napa Brut		51	Presquile Santa Barbara Syrah	15	51
Jacques Bardelot Champagne		61	Sella Antica Super Tuscan Red Blend	11	41
Moet & Chandon Champagne		126			



Antipasti



For Your Health, We Fry With Beef Tallow!

CLASSIC ITALIAN

- FRIED CALAMARI *** 16
Calamari Dusted with Flour Then Fried Crisp, and Drizzled with Balsamic Vinegar
- MOZZARELLA CAPRESE GF** 14
Fresh Mozzarella, made here daily, with Fresh Tomatoes, Basil and Olive Oil
- BRUSCHETTA** 13
Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto
- THE HUNTER** 16
A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments

CAPEO SIGNATURE

- CLAMS AND MUSSELS *** 16
Sautéed With Truffled Cream Sauce and Served With Grilled Bread
- GRILLED MEATBALLS** 15
Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon
- FRIED SAGE LEAVES** 13
Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce
- OCTOPUS *** 15
Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette

Zuppa

SOUP OF THE DAY

Ask Your Server About the Soup of the Day

CUP 6

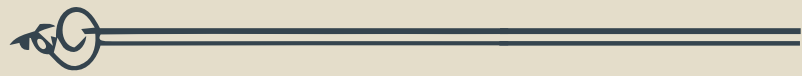
BOWL 10

Insalata

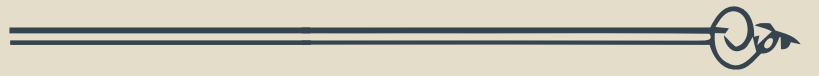
- HOUSE SALAD** 10
Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette
- CAESAR SALAD** 10
Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts
- SEAFOOD SALAD *** 15
A Medley of Shrimp, Scallops, Calamari, Clams, and Mussels Tossed in Marinated Extra Virgin Olive Oil Served with Lemon

CONSUMER ADVISORY:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Pasta



CLASSIC ITALIAN

- SPAGHETTI CARBONARA** 23
Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese
- TAGLIATELLE al RAGU BOLOGNESE** 23
Meaty Tomato Sauce Made in the Style Of Bologna
- LASAGNA** 20
Fresh Pasta Layered With Our Bolognese and Bechamel Sauces
- LINGUINE IN CLAM SAUCE *** 21
Little Neck Clams in Light White Wine and Butter Sauce
- RISOTTO** 25
(Made to Order, Please Allow 20 Minutes)
Ask Your Server About Our Risotto of the Day
- FETTUCCINI ALFREDO** 21
Fettuccini Tossed With A Creamy Cheese Sauce With Grilled Chicken

CAPEO SIGNATURE

- FETTUCCINI VERDE *** 26
House Made Spinach Pasta Tossed in Our Creamy Pesto Sauce Served With Five Shrimp
- BAKED RIGATONI** 22
Lamb Ragù Mixed with Eggplant, Fontina Cheese & Bechamel Sauce
- SEAFOOD LINGUINE *** 30
Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth
- VEGETABLE LASAGNA** 19
Fresh Spinach Pasta Layered with Our Mushroom and Eggplant Ragù, Bechamel Sauce, Fresh Spinach and Ricotta
- LINGUINE WITH LOBSTER AND SHRIMP *** 42
Cooked in a Light Cream and Seafood Broth
- SPINACH AND RICOTTA GNOCCHI** 26
Fresh Spinach Blended with Ricotta to make these Dumplings sitting on top of a White Truffle and Mushroom Cream Sauce.

Entrees

Please note there is a \$5 charge for splitting entrees

CLASSIC ITALIAN

CHICKEN BREAST 26 OR VEAL SCALLOPINI 35

Coated with Breadcrumbs or Flour and Served over Spaghetti

PICCATA – Lemon Juice, Capers, Parsley and White Wine

MARSALA – White Wine, Balsamic Vinegar and Marsala Wine with Mushrooms

PARMESAN – Baked With Tomato Sauce and Mozzarella Cheese

EGGPLANT PARMESAN 22

Made in the Traditional Style, Fried Eggplant Layered with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Cheese and Oven Baked

VEAL OSSOBUCO 41

A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto

CAPEO SIGNATURE

PORK CHOP GF * 32
Tender Pork Chop Pan Seared, Finished with a Brandy and Parsley Butter Sauce

BEEF TENDERLOIN GF * 42
Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese

LAMB WITH FIGS GF 33
Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs

VEAL ALLA CAPEO 35
Veal Scallopini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shiitakes and Tomatoes in a Light Cream Broth.

BLACK COD GF 36
Baked With Porcini Mushrooms, Sun-dried Tomatoes in a Fig Cream Sauce

